

Menu déjeuner

“Pot-au-feu” vegetables, black truffle vinaigrette

Salmon tartare, sesame & citrus

Seasonal soup of the day

Roasted fluke, quinoa & smoked pepper condiment

Country salad, crispy bacon & golden croutons

Boudin noir, caramelized apple & onion, mashed potatoes

Pear & apple “clafoutis”, pecan ice cream

Crème brûlée

Ice cream & sorbet selection (two scoops)

2 COURSES / 32 ■ 3 COURSES / 38

Pour commencer

○ Tarte flambée 14
Alsatian thin crust, onions & bacon

○ Onion soup gratinée 16

Mushroom, hazelnut & butternut croustis 24
delicate chestnut velouté

Octopus & crispy quinoa 24
smoked pepper condiment

Lobster salad 32
celery remoulade, Granny Smith & truffle

East Coast oysters on half shell HALF DOZEN 23
shallot/black pepper vinegar sauce

Charcuterie & pâtés selection 25
cornichons & Dijon mustard

○ Duck foie gras terrine 28
pineapple & pear chutney, Parisian brioche

○ Pâté en croûte 19
Lucien Tendret's recipe since 1892

○ Escargots HALF DOZEN 14 / DOZEN 24
garlic & parsley butter

Produit du mois

Traditional cassoulet 38

2011 Madiran - Château Montus 17

Black truffle shaving - per gram 10

Plats

○ King salmon 34
seasonal vegetables, Béarnaise

Seared Maine sea scallops 38
crunchy cauliflower & caviar

Roasted cod 36
mango/passion fruit rougaille sauce

Steamed striped bass 42
spelt & seaweed, black olive/lemon condiment

○ Cookpot of ceps & confit potatoes 28
black truffle vinaigrette



Duck ‘à l’orange’ 36

○ Poulet rôti FOR ONE 30 / FOR TWO 55
pommes frites

Crispy veal sweetbreads 50
artichokes, black truffle & cooking jus

○ Foie de veau 38
potato Lyonnaise & slow simmered onions

Garnitures

Sautéed mushrooms, garlic & parsley 14

Mixed green salad 8

Pommes frites 9

Green beans/salicornia/ginger 10

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Pièces de boeuf

Hand-chopped beef tartare 32 Filet mignon aux poivres 46
mesclun salad peppercorn sauce

Skirt steak ‘à la Bordelaise’ 36 NY strip steak 44
Béarnaise

Fromages

Selection of 3 French cheeses 19
Mothais sur feuille ■ Comté (18 mo) ■ Fourme D’Ambert

Desserts

○ Our Baba 12
Armagnac & whipped cream

Citrus composition 11
lemon thyme ice cream

○ Vanilla millefeuille 12

Pear two ways 12
honey ice cream

○ Crème caramel 8

Chocolate soufflé 14
vanilla ice cream

○ Tarte Tatin TO SHARE 24

○ Benoit profiteroles TO SHARE 22

Ice cream & sorbet selection PER SCOOP 4
vanilla, chocolate, pistachio, salted butter caramel, honey
lemon/mint, mandarin, lemon/thyme, pear/vanilla

○ BENOIT CLASSICS